

NITÍDA

HANDMADE IS AN ATTITUDE

CABERNET SAUVIGNON 2019

TASTING NOTES

Traditional expectations are effortlessly met by a blend of luscious dark red fruit and cigar box aromas. This cold-climate Cabernet Sauvignon spent 18 months on oak, creating an experience of contrasts with each sip.

Add a family stroll through the dense forest & finish with wild mushroom beef wellington topped with a cranberry wine reduction.

WINEMAKERS COMMENTS

Durbanville's cool, maritime climate brings a unique personality to Cabernet Sauvignon.

Leaves were removed in the bunch zone on the south side of the canopy that improved sunlight penetration in the bunch zones to ensure optimal ripening conditions. This also increases the bud fertility for the vine in years to come.

The grapes were hand harvested on the 24th & 25th of March 2019. The berries were destemmed into 3 ton open fermenters, after which alcoholic fermentation was initiated, the cap was pushed down every 4 hours. After fermentation the wine is left on the skins for a further 3 weeks.

The wine was matured in french oak barrels for 18 months (30% new oak) followed by a light filtration prior to bottling.

This wine will develop further complexity with careful cellaring.

VITICULTURAL DETAILS

Cultivar: Cabernet Sauvignon

Vintage: 2019

Annual Production:

TECHNICAL DATA

Alcohol: 14.48%

Residual Sugar: awaiting analysis

Total Acidity: awaiting analysis

pH: awaiting analysis



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NITIDA CELLARS, TYGERBERGVALLEY ROAD,
DURBANVILLE